

Electrolux air-o-steam - level A

Combi LW 10 GN 1/1-electric

Electrolux air-o-steam blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The air-o-steam combis are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer. The air-o-steam combis detailed are level A, 10 GN 1/1 electric models.



267002

OPERATING MODES

- Convection cycle (max. 300 °C): ideal for meat to be cooked without humidity and "au gratin". In conjunction with the half-power function for all kinds of pastry cooking. The humidity generated by the food itself can be controlled by air-o-clima with Lambda sensor for a natural cooking.
- Steam cycle (max. 130 °C): for products that can be cooked in water. Steam cooking respects the original properties of the food and reduces weight loss.
- Combi cycle (max. 250°C): ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage. The humidity generated by the food and the steam generator can be controlled by air-o-clima with

Lambda sensor for consistent

- results regardless of the food load.
- air-o-steam ovens can cook by controlling either the cooking time or the product's core temperature through a 6-sensor probe.
- Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be regenerated (max. 250°C) on the plate.
- Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and HOLD (pulse ventilation for baking and low temperature cooking). The "HOLD utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Low power cycle: for delicate cooking such as for baking cakes.
- Eco-delta: the temperature

inside the cooking cell is higher than the temperature of the food and rises accordingly.

- Low Temperature Cooking (LTC, automatic cycle): indicated for large pieces of meat, automatically selects the cooking parameters to achieve the lowest weight loss. It features ARTE (Algorithm for Remaining Time Estimation).
- Exhaust valve electronically controlled to extract the humidity excess.
- Break phase: set a time to delay the start of cooking programs or to program a break between two cooking cycles (for example to allow rising).
- 20 pre-set programs and 100 7-step free cooking programs.



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- air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons).
- Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
- Manual injection of water in the cell.
- Built-in retractable hand shower for countertop models.
- Automatic steam generator water draining with an automatic scale diagnosis system.
- HACCP management as standard: it allows recording the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points). According to the system requested it will be possible to record the cooking data with the oven's printer (optional) or directly in a Personal Computer (PC network installation required).

PERFORMANCE

- air-o-clima: controls and displays the exact (single degree of accuracy) humidity degree of the oven atmosphere in hot air, combi and regeneration cycles. Air-o-clima measures physically the real humidity level inside the cooking cell and acts consequently according to the set value. With hot air cycles, air-o-clima also manages to exhaust the excess humidity generated by the food.
- air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated, thus guaranteeing an even cooking process.
- Multi-sensor food probe: 6 sensors, ½ °C accuracy.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.

- Height adjustable legs.
- Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading.
- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- Automatic scale diagnosis system in the steam generator to detect the presence of scale build-up.
- IPX5 water protection.
- air-o-steam ovens meet IMQ safety requirements.

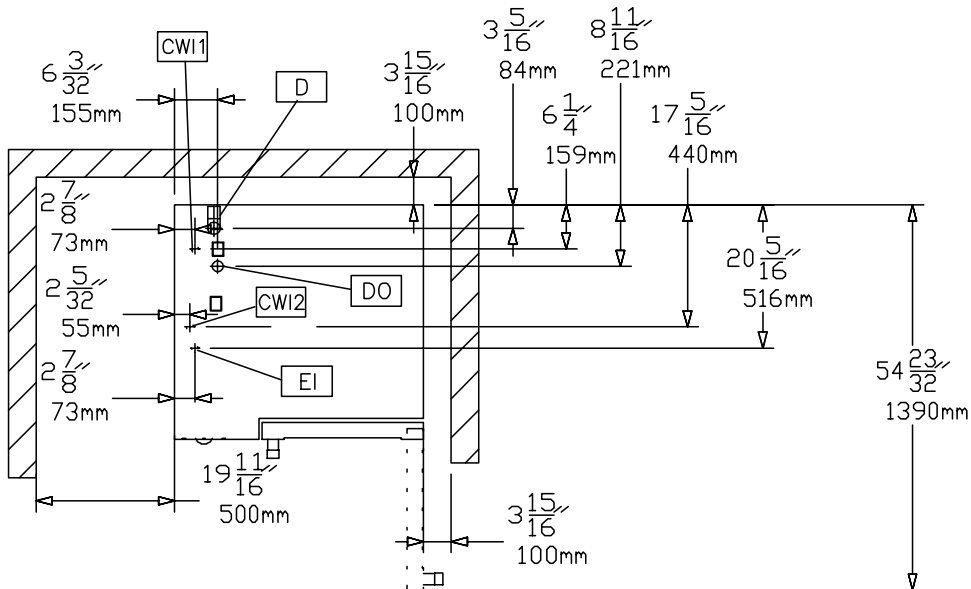
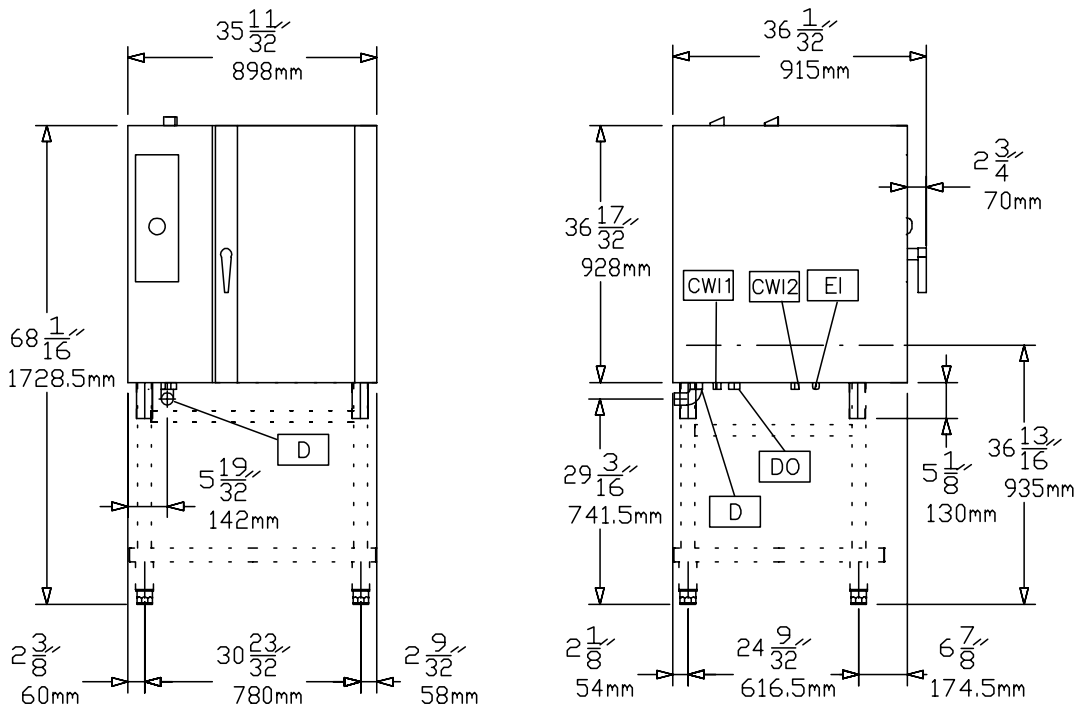
	AOS101EAA1 267002	AOS101EAH1 267012	AOS101EAN1 267022	AOS101EAK1 267102
TECHNICAL DATA				
Power supply	Electric	Electric	Electric	Electric
Number of grids	10	8	10	10
Runners pitch - mm	65	80	65	65
Cooking cycles - °C				
air-convection	300	300	300	300
steam	130	130	130	100
combi	250	250	250	250
Convection	●	●	●	●
Steaming	●	●	●	●
Convection/steaming	●	●	●	●
Humidity control	●	●	●	●
Cook&hold	●	●	●	●
Regeneration	●	●	●	●
Low temp steaming	●	●	●	●
Two-speed fan	●	●	●	●
Multi Point Probe	●	●	●	●
Automatic cleaning system	●	●	●	●
N° of programs	100	100	100	100
External dimensions - mm				
width	898	898	898	898
depth	915	915	915	915
height	1058	1058	1058	1058
Internal dimensions - mm				
width	460	460	460	460
depth	715	715	715	715
height	736	736	736	736
Power - kW				
boiler	17	17	17	17
electric	17.5	17.5	17.5	17.5
cooking chamber	17	17	17	17
auxiliary	0.5	0.5	0.5	0.5
Net weight - kg.	156	156	156	156
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60

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	AOS101EAA1 267002	AOS101EAH1 267012	AOS101EAN1 267022	AOS101EAK1 267102
ACCESSORIES				
"NOT TRANSLATED"	640796	640796	640796	640796
"NOT TRANSLATED"	922086	922086	922086	922086
"NOT TRANSLATED"	922099	922099	922099	922099
"NOT TRANSLATED"	922165	922165	922165	922165
"NOT TRANSLATED"	922166	922166	922166	922166
"NOT TRANSLATED"	922169	922169	922169	922169
"NOT TRANSLATED"	922189	922189	922189	922189
"NOT TRANSLATED"	922190	922190	922190	922190
"NOT TRANSLATED"	922191	922191	922191	922191
"NOT TRANSLATED"	922212	922212	922212	922212
"NOT TRANSLATED"	922215	922215	922215	922215
"NOT TRANSLATED"	922217	922217	922217	922217
"NOT TRANSLATED"	922228	922228	922228	922228
"NOT TRANSLATED"	922239	922239	922239	922239
"NOT TRANSLATED"	922265	922265	922265	922265
"NOT TRANSLATED"	922275	922275	922275	922275
"NOT TRANSLATED"	922283	922283	922283	922283
"NOT TRANSLATED"	922284	922284	922284	922284
"NOT TRANSLATED"	922285	922285	922285	922285
"NOT TRANSLATED"	922286	922286	922286	922286
"NOT TRANSLATED"	922287	922287	922287	922287
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266	922266	922266
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305
BANQUET RACK-23PLATES-85MM PITCH-10GN1/1	922071	922071	922071	922071
BANQUET RACK-30PLATES-65MM PITCH-10GN1/1	922015	922015	922015	922015
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922196	922196	922196	922196
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792	640792	640792	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791	640791	640791	640791
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171	922171
FAT FILTER FOR OVENS 10X1/1-2/1	922178	922178	922178	922178
HEAT SHIELD FOR 10 GN 1/1 OVENS	922251	922251	922251	922251
HEAT SHIELD FOR STACKED OVEN 8GN ON 10GN	922245	922245	922245	922245
HOT CUPBOARD BASE FOR 6&10 1/1GN OVEN	922197	922197	922197	922197
KIT 4 ADJUSTABLE FEET	922012	922012	922012	922012
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091	922091	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092	922092	922092	922092
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093	922093	922093
PAIR OF 1/1GN AISI 304 GRIDS	922017	922017	922017	922017
PASTRY(400X600)RACK+WHEELS-80MM,10 1/1LW	922066	922066	922066	922066
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306
SLIDE-IN RACK+HANDLE FOR AOS 6&10 GN1/1	922074	922074	922074	922074
ST OPEN BASE W. TRAY SUP. 6&10X1/1GN OVEN	922195	922195	922195	922195
THERMAL BLANKET FOR 10X1/1GN	922013	922013	922013	922013
TRAY RACK+WHEELS 10X1/1GN, 65MM PITCH	922006	922006	922006	922006
TRAY RACK+WHEELS 8X1/1GN, 80MM PITCH	922009	922009	922009	922009
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021	922021	922021	922021
TROLLEY FOR 6&10X1/1GN	922004	922004	922004	922004
WATER FILTER FOR OVENS	922186	922186	922186	922186
WHEEL KIT FOR BASE OF AOS 6&10X1/1	922003	922003	922003	922003

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267002, 267102, 267022, 267012



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EGA020

2010-04-13

LEGEND	AOS101EAA1 267002	AOS101EAH1 267012	AOS101EAN1 267022	AOS101EAK1 267102
CWI - Cold water inlet	3/4"	3/4"	3/4"	3/4"
D - Water drain	1"1/4	1"1/4	1"1/4	1"1/4
DO - Overflow drain pipe	●	●	●	●
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60
WIC - Cooling water inlet	3/4"	3/4"	3/4"	3/4"